

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A method for the manufacture of a glassy amorphous solid as a confectionery material, the glassy amorphous solid comprising at least one acidic component and at least one sugar alcohol which is not a monosaccharide sugar alcohol, the method comprising the steps of:

(i) forming a liquid starting material comprising water, the at least one acidic component, and the at least one sugar alcohol which is not a monosaccharide sugar alcohol;

(ii) evaporating water from the liquid starting material under conditions at which the acidic component does not cause significant hydrolysis of the sugar alcohol to dissolve the acidic component in the liquid and to remove at least part of the water to form an intermediate material, wherein the evaporating is carried out at a temperature that does not exceed 145°C; and

(iii) cooling the intermediate material to form a glassy amorphous solid that has improved transparency compared to a glassy amorphous solid in which the acidic component has been added after a cooking step, wherein the water content of the intermediate material is reduced to below 3%.

Claim 2 (canceled):

Claim 3 (currently amended): The method of claim 1 which further comprises applying a vacuum to an evaporator during the cooking step to assist in removing water to reach a desired final water content of the intermediate material.

Claim 4 (canceled):

Claim 5 (currently amended): The method of claim ~~4~~3 which further comprises conducting the evaporating in multiple stages with a reduced pressure being applied in some or all of the stages.

Claim 6 (currently amended): The method of claim 4-~~3~~ wherein the liquid starting material is fed to an evaporator at a temperature of about 115-125°C[.]] where water is removed without application of a vacuum to form a partially dehydrated mass, which is then fed to the vacuum evaporator under vacuum at a temperature of 135-140°C[.]] where further water is removed ~~down~~ to reach the final water content of the intermediate material.

Claim 7 (canceled):

Claim 8 (original): The method of claim 1 wherein the sugar alcohol is selected from isomalt, maltitol, lactitol, polydextrose and combinations thereof.

Claim 9 (original): The method of claim 1 wherein the sugar alcohol is isomalt or a mixture of isomalt with up to 20% of maltitol syrup.

Claim 10 (original): The method of 1 wherein the acid is one or more of citric, malic, lactic, tartaric and fumaric acids.

Claim 11 (original): The method of claim 1 wherein the acid is present in an amount of up to 2% by weight.

Claim 12 (original): The method of claim 10 wherein the acid is present in an amount of from 0.3 to 1% by weight.

Claim 13 (withdrawn): A confectionery product at least a part of which is a glassy amorphous solid comprising one or more sugar alcohols and at least one acidic component, the glassy amorphous solid having an improved transparency compared to a glassy amorphous solid that does not contain an acid, as evidenced by a transmission of:

at least 47.8% at 450 nm; and/or

at least 50.9% at 550 nm; and/or

at least 52.3% at 650 nm.

Claim 14 (withdrawn): The confectionery product of claim 13 which is a two part product with a liquid or powder filling encased in a shell of the glassy amorphous solid.

Claim 15 (withdrawn): The confectionery product of claim 14 wherein the filling is based on a polyol which has a cooling effect when the filling is delivered in the mouth.

Claim 16 (withdrawn): The confectionery product of claim 15 wherein the polyol is xylitol.

Claim 17 (withdrawn): The confectionery product of claim 14 wherein the filling contains one or more active ingredients selected from vitamins, oligosaccharides, camomile, lemon balm and menthol.